

# Cell Transport Mechanisms

## Question Paper 4

<b>Level</b>	A Level
<b>Subject</b>	Biology
<b>Exam Board</b>	Edexcel
<b>Topic</b>	Exchange and Transport
<b>Sub Topic</b>	Cell Transport Mechanisms
<b>Booklet</b>	Question Paper 4

**Time Allowed:** 41 minutes

**Score:** /34

**Percentage:** /100

**Grade Boundaries:**

A*	A	B	C	D	E	U
>85%	77.5%	70%	62.5%	57.5%	45%	<45%



\*(b) Substance B enters the cells by diffusion. Describe and explain how the results of this experiment support this statement.

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(c) Substance A enters the cells by active transport. Give **two** differences between active transport and diffusion.

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**(Total for Question 1 = 9 marks)**



(b) There are certain rare blood disorders in which there is a shortage of white blood cells. One potential treatment would be to inject totipotent stem cells into individuals with these disorders.

(i) Explain what is meant by the term **totipotent stem cell**.

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(ii) Suggest why injecting totipotent stem cells may benefit a person with a shortage of white blood cells.

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(iii) Suggest **one** risk to the person receiving the stem cells.

(1)

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**(Total for Question 2 = 9 marks)**

3 Ascorbic acid (vitamin C) is named from the Latin word for scurvy, *scorbutus*.

Scurvy is caused by vitamin C deficiency and used to be a serious concern for sailors. These sailors had no access to fresh fruit and vegetables during long sea voyages.

Sauerkraut (fermented cabbage) contains vitamin C. Ships stored sauerkraut because it does not decompose easily.

Vitamin C is water soluble and is found in cabbage cells. These cells also contain an enzyme, ascorbic acid oxidase, that can oxidise vitamin C.

The table below shows the vitamin C content of sauerkraut and cabbage, treated in different ways.

Food	Treatment	Vitamin C content / mg per 100 g
Sauerkraut	freshly made	41.4
Sauerkraut	stored for 3 months	10.2
Cabbage	raw	32.2
Cabbage	added to cold water and then boiled for 5 minutes	7.6
Cabbage	added to boiling water and boiled for 5 minutes	14.3
Cabbage	stored for 3 months	not possible to measure

(a) Using the information in the table, calculate the percentage loss of vitamin C when raw cabbage was added to cold water and then boiled for 5 minutes.

(2)



(c) (i) Suggest why the vitamin C content is reduced by boiling cabbage in water.

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(ii) Suggest why less vitamin C is lost when the cabbage is added to boiling water rather than cold water before being boiled for 5 minutes.

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(d) Suggest why sauerkraut was more useful than cabbage on a long sea voyage.

(1)

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**(Total for Question 3 = 10 marks)**





(b) Suggest how oxygen passes from the cell membrane into the centre of an amoeba.

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**(Total for Question 4 = 6 marks)**